

love.fish

RAW + CURED

live sydney rock oysters GF (min 3) <i>natural /lemon dressing</i> <i>finger lime + micro coriander + cucumber</i>	6.5 7
trio of market fresh sashimi GF <i>wasabi + pickled ginger + tamari</i>	29
tuna crudo GFO <i>chilli + lime + betel leaf</i>	26
salmon ceviche (tas) GF <i>citrus soy dressing + avocado cream + lime aioli</i> <i>wasabi tobiko + shiso</i>	29

SMALL PLATES

artisan focaccia + evoo	9
marinated local olives GF	8
housemade taramasalata <i>artisan focaccia + roe</i>	19
half shell tasmanian scallops (3) <i>orange miso butter + pistachio crumb</i>	29
sizzling garlic prawns (qld) GFO <i>garlic + chilli + shallots + artisan focaccia</i>	28
panko crumbed salmon hash cakes <i>baby peas + dill + aioli + tomato jam</i>	24
classic king prawn cocktail GF <i>avocado + toasted seeds + cos + marie rose</i>	29
love.fish salt + pepper tassie squid GFO <i>chorizo powder + wasabi mayo</i>	27
chargrilled pallidus octopus (tas) GF <i>roasted chickpea + tahini</i>	29
tempura zucchini flowers (3) <i>ricotta + truffle pecorino + romesco</i>	24
popcorn prawns (ballina nsw) <i>siracha powder + squid ink + soy aioli</i>	27

SEA

love.fish + chips <i>beer battered market fish fillets + fries</i>	36
hiramasa kingfish fillet (nsw) grilled GF <i>romesco + charred broccolini + almonds</i>	52
daintree barramundi fillet (qld) grilled GFO <i>crab wonton + quinoa + saffron + chilli + lime</i>	44
crisp skinned salmon fillet (tas) grilled GF <i>charred fig + rocket + radish & fennel salad</i>	45
murray cod fillet (vic) grilled GF <i>corn salsa + charred gem lettuce + buttermilk dressing + kumara crisp</i>	48
whole fish of the day GF <i>cherry tomato confit + eschallot + crisp capers</i>	52

FAVOURITES

crispy fish tacos (3) <i>beer battered market fish + corn tortilla + iceberg + pickled red onion + jalapeno + chipotle mayo</i>	32
crumbed fish burger <i>panko market fillet + gem lettuce + red onion + dill mayo + swiss cheese + fries</i>	34
wild mushroom & truffle risotto GF <i>charred leek + aged parmesan + truffle + cress</i>	38
fresh pasta ragù <i>12 hour wagyu beef ragù + walnut + kale pesto</i>	38
prawn + zucchini orecchiette <i>asparagus + baby peas + chilli + garlic</i>	39
spaghetti alle vongole (cloudy bay nz) <i>diamond clams + garlic + chilli + pangrattato</i>	46

PADDOCK

braised wagyu beef cheeks GF <i>creamy mashed potato + crispy polenta + charred asparagus + red wine jus</i>	49
free range chicken supreme GF <i>roasted heirloom carrot salad + togarashi</i> <i>avocado + citrus dressing</i>	37
chargrilled sirloin steak MB4+ (300g) GF <i>umami butter</i>	51
malleeroo kangaroo loin GF <i>fetta + macadamia & sweet potato salad + beetroot jam</i>	46

GARDEN

shoestring fries GF	12
sweet potato fries + aioli GF	15
polenta chips GFO <i>eggplant dip + tomato jam + celery salt</i>	15
salt roasted beetroot GF <i>horseradish cream + macadamia + dill oil</i>	16
romaine salad GF <i>green apple + candied walnut + buttermilk vinaigrette + reggiano</i>	16
green beans GF <i>toasted almonds + chilli</i>	15
flash fried brussels sprouts GFO <i>caramelised carrot purée + black bean</i>	17
love.fish slaw GFO <i>cashew + ginger miso dressing</i>	16

GF - GLUTEN FREE
GFO - GLUTEN FREE OPTIONAL



FEED ME MENU

*designed to share 79pp**

ENTREE

tuna crudo

chilli + lime + betel leaf

love.fish salt + pepper tassie squid

chorizo powder + wasabi mayo

artisan focaccia

MAINS

daintree barramundi fillet (qld)

crab wonton + quinoa + saffron + chilli + lime

prawn + zucchini orecchiette

asparagus + baby peas + chilli + garlic

SIDE

romaine salad

green apple + candied walnut + buttermilk vinaigrette

reggiano

DESSERT

love.fish crumble

mango + granola + coconut ice cream

*WHOLE TABLE ONLY, MINIMUM 2 GUESTS
NO DIETARIES OR SUBSTITUTIONS

SEAFOOD PLATTERS

THE TOWER

245

A lavish two-tier platter for the ultimate seafood experience

serves 2-3

sydney rock oysters (12) + salmon ceviche + king prawn cocktail + tuna crudo on betel leaf (3) + trio of sashimi + salt & pepper squid + panko crumbed salmon cakes (3) + chargrilled octopus + focaccia (3) + shoestring fries

THE HARBOURSIDE

195

A generous single-layer share platter of fresh and fried delights

serves 2

sydney rock oysters (6) + qld tiger prawns (6) + tasmanian smoked salmon + marinated spring bay mussels + tempura king prawn (2) + beer battered catch of the day (2) + salt & pepper squid + crisp fried soft shell crabs (2) + farmhouse fries

FRITTO MISTO

95

A fun, fried-focused platter for seafood lovers

serves 2

hash cakes (2) + tempura king prawn (2) + tempura zucchini flower (2) + beer battered catch of the day (2) + salt & pepper squid + farmhouse fries

NO DIETARIES OR SUBSTITUTIONS

10% SUNDAY OR 15% PUBLIC HOLIDAY SURCHARGE WILL APPLY WHERE APPLICABLE
ALL CREDIT CARD PAYMENT INCUR A 1.3% SURCHARGE
NO SPLIT BILLS, MAX 3 PAYMENTS PER TABLE
DEBIT CARD SURCHARGE MAY APPLY
GUESTS WITH ALLERGIES OR DIETARY REQUIREMENTS ARE ADVISED TO INFORM WAITER PRIOR TO ORDERING.
DUE TO THE POTENTIAL OF TRACE ALLERGENS, WE CANNOT 100% GUARANTEE AN ALLERGY FREE EXPERIENCE.

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